

IN HUB MARKETS.

Scarcity of Fine Creamery Had Strong Effect on Prices

Grades Under the Best Plentiful, and Supply of Fresh Imitations Increased—Scarcity of Fresh Eggs.

Boston, Jan. 19.—There has been a scarcity of fine creamery in the market and extreme prices were secured for fancy lots. As our prices are higher than at other places, a larger share of the fresh made will probably be turned in this direction. Of course, nobody can tell what another week will bring forth, but it is not probable that the market will increase fast enough during the remainder of January to cause any material decline. Some dealers are of the opinion that prices will be higher before they are lower on fine creamery, but on this point there is room to differ. The ups and downs of the butter market at this time of year are very uncertain things, and all that an impartial reporter can do is to give the facts and figures as he finds them and leave the future to decide the rest.

The receipts of butter for the week were 12,368 tubs and 16,677 boxes, a total of 459,863 pounds, against 605,325 pounds the previous week and 496,426 pounds for corresponding week last year. Last week's receipts were about the smallest of the season. The exports of butter from Boston for the week were 19,920 pounds, against 59,771 pounds for corresponding week last year. From New York last week only about 200 tubs were exported. From Portland, 1774 tubs were exported, mostly on Canadian account.

The statement of the Quincy Cold Storage company for the week is as follows: Put in, 489 tubs; taken out, 705 tubs; stock, 50,765 tubs, against 55,745 tubs same time last year. For the corresponding week last year 625 tubs were put in and 8340 tubs taken out.

"I have no trouble in getting 21½ cents for my finest lots in assorted size tubs, and 22 to 22½ cents for boxes," said one dealer, "but the great trouble is to get enough butter of this kind." Other receivers of fresh Vermont and New Hampshire butter in the same strain, and buyers who looked around confirmed these statements. Grades just under the best were plentiful enough, and sold rather slowly at 20 to 21 cents. This rate covered a large portion of what is usually shipped here at this time of year.

Small lots of fancy western ran up even with northern, and occasional sales were reported at 21½ to 22 cents, but these were the exception, and the bulk of the fresh western ruled at 20 to 21 cents. With Elgin and Chicago at 19 cents, and New York at 20 cents, it is not likely that much western fresh will be sold here at over 20 cents in large packages. The supply of fresh imitations has increased, and 16 to 17 cents is a full selling rate to the trade. Ladies are not plentiful, and but few offered under 15 cents. The returned lots from England are nearly all disposed of, and in respect to low grades the market is in a pretty good condition.

There has been a fair jobbing trade at the slight reduction made last week, and the principal complaint of jobbers is that they cannot find enough desirable fresh creamery to meet the wants of their customers. They are selling this week at 23 cents for tubs and 24 cents for boxes, with occasional fancy packages a little higher. The lower grades are sold on this basis.

There is a scarcity of fresh eggs, and prices have advanced since last Saturday. Fresh western and eastern were in demand at 24 to 25 cents, but very few were good enough to bring over 23 to 24 cents. Fancy new-laid range considerably higher, but offered only in small lots. Most of the stock in cold storage are fall held, and these range from 18 to 20 cents. Lined eggs are firmer, with sales at 15 to 17 cents. The stock in cold storage on Saturday was 10,027 cases, against 3118 cases same time last year.

Beans have been in moderate request, with sales of choice marrow peas at \$1.12 to \$1.15 per bushel, and mediums at \$1.20. Yellow eyes and red kidneys ruled quiet at previous prices.

The market is firm for choice apples, and some fancy Baldwins run up to \$4.50 per barrel. Most sales at \$3 to \$4. Potatoes have been in fair receipt, and prices have ruled steady on a basis of \$0 to \$5 cents per bushel for choice western Green mountains, and 70 to 75 cents for eastern hebrons.

Choice turkeys and chickens are in a little better demand, and the best grades of turkeys command 12 to 14 cents per pound. Western chickens command 10 to 12 cents.

New York, Jan. 19.—Tallow, 3½ cents.

BOSTON PRODUCE MARKET.

Pork and Lard—Pork and lard are quiet and unchanged. Barrel pork, \$12; fresh ribs, 6½¢; smoked shoulders, 7¢; hams, 8¢10¢; bacon, 9¢; sausages, 7½¢; Frankfurt sausages, 7½¢; lard, 5½¢; in pails, 6¢@6½¢.

Apples—Apples are generally shut up in the stores, by reason of the cold. Prices are unchanged.

Oats—Oats are firmer to arrive, with a good demand, but the track market is dull and depressed by some nearby stocks that must soon work out of the way.

Meal—Very little change is noted in the meal situation, with barrel oatmeal at \$1.62@1.65 and bag meal at 70¢@72¢. Oatmeal and the cereals are quiet.

LIVE STOCK MARKET.

Sheep and lambs—As a whole the market was quiet, with but few changes of any note over the buying and selling averages of last week. What changes there were had but little effect on the general run of this week's market. There was, however, a decided drop in sheep and lambs, the prices going down ¼¢ to ½¢ lower than last week. The arrivals were very small and the demand was not active enough to make the amount go quickly.

Cattle—There was a good supply of cattle on hand, and the buyers were offering from 4½¢ to 5¢ per lb. Several of the drovers refused to sell and held on to their cattle. There was a scarcity of good beef in the Boston markets, and this accounts for the heavy receipts. There was much anxiety by the local slaughterers.

Calves—There was a small supply of calves on hand and all offerings were quickly taken. Choice veals brought from 6½¢ to 7¢ per lb. The price averaged about 6½¢.

Sheep and lambs—The supply of sheep and lambs was much smaller than that of the previous week. The demand was good and the prices stood firm at 6¢ per lb for the choice, and sheep stood at 4¢.

OUR FARMERS.

ON THE FARM.

One should always farm in such a way as to maintain the fertility of the soil. If the farmer raises and sells off the farm grain and hay to such an extent that there is not enough fertilizing material returned to the soil to preserve its fertility, he is on the road to ruin as far as the fertility of the land is concerned. The time will come when either he or those who come after him will find themselves on a poor, worn out farm that refuses to yield them a support, and the farms will have to be abandoned. The only road to successful farming lies in keeping some kind of live stock to consume the greater part of what grows out of the soil, and carefully saving and applying the manure.

The man who thinks his soil inexhaustible is mistaken, and if he lives on it long enough will find it out. The farm is the farmer's bank, and the fertility is the cash deposit which may be checked out. No man ever had so much money in a bank but that he, in time, would get to the end of it, if he continually checked out more than he put in. It is advisable in all localities to raise different crops on the farm and practice a regular system of rotation, rarely having the same crop on any given field more than one year without some other crop intervening. And in this rotation clover ought to come in every third or fourth year. A crop of clover will add materially to the productivity of the farm. Its long roots penetrate the subsoil, thus breaking it up and improving the mechanical condition, and bringing up fertility from below, where it has, to some extent, been carried on when there was a surplus of water descending through it. It is also one of the very few plants that has the ability to extract nitrogen from the air and deposit it in the soil.

FLAVOR.

A correspondent of the Lewiston Journal alluding to the recent butter exhibit at the Maine state dairy meeting says: The noticeable thing about the scores given the butter at Bangor is this, that with but few exceptions, the Boston butter expert placed the butter of all the exhibitors at the top notch in the matter of grain, color, salting and general appearance. Where the exhibits failed was in flavor—a most important point. The other qualities all count in making high class butter, but it is the flavor, more than anything else, that distinguishes gilt edged butter from the kind that isn't gilt edged. It's flavor that puts the gilt edge onto the article—so to speak.

The great body of butter makers throughout the state are not giving due importance to this one quality—the quality that sets the price in the market. To know how to get the highest flavor one must, for one thing, understand the chemical changes and the bacterial changes that take place in the ripening cream, for upon the ripening of the cream depends the development of the choice flavor that marks high grade butter.

It is a difficult matter to develop the fine flavor, but it is a very easy matter to destroy it. One has only to let a certain amount of impurities get into the milk and cream and the fine flavor is hopelessly lost. A large part of the poor butter that is thrown upon the market is made poor because impurities are allowed to get into the milk at milking time. How many dairymen have their "tie-ups" scrupulously clean and sweet smelling during the operation of milking? How many brush the cows' sides down carefully and wipe the udders clean before beginning to milk? How many milkers are careful to wash their own hands and brush their clothes before sitting down to milk?

I go into but few dairy barns where proper cleanliness is exercised. In many the air is filled with noxious odors and the floor is slippery with filth. The cows, too, are often in all stages of uncleanness and but little effort is apparently made to get them clean before the milking is begun. Under such conditions how can butter of fine flavor be made?

Learn to ripen cream perfectly; have everything as neat as wax in the cattle quarters, feed well balanced rations to the cows; have the cows carefully cleaned and wiped off before milking them; let the milker's clothes be brushed and free from odors, especially of tobacco; let him wash his hands before milking, and let him carry the milk at once from the stable.

Something to Depend On.

Mr. James Jones, of the drug firm of Jones & Son, Cowden, Ill., in speaking of Dr. King's New Discovery, says that last winter his wife was attacked with a gripe, and her case grew so serious that physicians at Cowden and Pana could do nothing for her. It seemed to develop into hasty consumption. Having Dr. King's New Discovery in store, and selling lots of it, he took a bottle home, and to the surprise of all she began to get better from the first dose, and half dozen dollar bottles cured her sound and well. Dr. King's New Discovery for consumption, coughs and colds is guaranteed to do this good work. Try it. Free trial bottles of Pierce's drug store.

THE HOUSEHOLD.

Some of the Preliminaries of Successful Carving—The Wassail Bowl—Package For Cut Flowers.

The season that tries the carver's skill is with us. The whole matter of carving is capable of orderly and successful conduct, but he who trusts to luck or chance is certain to come to confusion. Preparation is half the battle, and the needful preliminaries are well summed up in Good Housekeeping:

The first requisite—beyond something to carve—is a proper knife. This should be of the best steel, and with a blade not too large. The extra size is seldom or never needed and is quite often a hindrance rather than a help, especially where the work must be performed within a limited space. The knife should have a keen edge, and having been well sharpened in advance it will need no further attention during an ordinary dinner. Should it require sharpening let it be taken from the table, and preferably from the room, as the operation is not only inelegant, but often decidedly unpleasant to persons of sensitive nerves.

Care should be taken to have a platter of sufficient size to accommodate the fowl or joint that is to be carved and to leave room for the slices which will be cut off. If this cannot be done, a spare plate or small platter should be provided for that purpose. The carver should take into account the number of persons to be served, and mentally calculate the amount which will be required for one generous serving. This should be cut at once, and the remainder of the stock should be left in the best possible condition for subsequent use. If additional servings are desired, it is better to carve for them as needed. This not only saves the appearance of furnishing a guest's plate from the remaining fragments of the feast proper, but gives an opportunity to carve especially to meet the preference of the person to be served.

The quality of observation is one of the greatest of aids to the man or woman who would carve successfully and deftly. Given proper tools, carving is not a task requiring the exercise of any special amount of strength, and the lightest handed woman can carve as rapidly and gracefully as the strongest man, provided she understands the proper management of the knife and fork. In the case of fowls, for instance, it is of the greatest importance to be able to reach the joints surely and accurately.

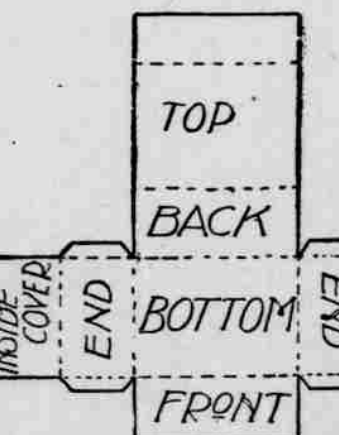
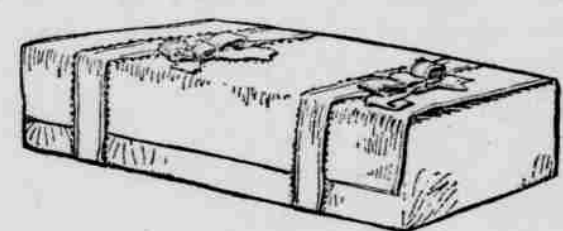
In Europe, where the business of carving is made a study, in contrast to the happy-go-lucky methods of America, a preliminary dissection of fowls is required, the meat being used for any appropriate fricassee or compote. In this way the position of each joint can be accurately determined, and actual experiment will show just how to direct the knife in order to certainly produce the desired effect.

Wassail Bowl.

At the head of traditional Yuletide beverages stands the famous "wassail bowl." Its composition varies somewhat with the hand that mixes it, but the following is one form that smacks of old fashioned good cheer: Pour a quart of good ale into a preserving pan with a pint of cider (this is optional, but if omitted add a little more ale), 4 ounces of sugar and about a saltspoonful of pounded cloves. Stir it over the fire till the sugar is all melted and the beer, etc., all but boiling. Roast 4 or 5 apples (they should be crabs, but common ones are very good), lay them in the wassail bowl, sprinkle them with about a teaspoonful of mixed spice, pour on them the hot beer, slip in two or three thin slices of lemon and serve.

Package For Cut Flowers.

One frequently desires to make an especially dainty offering of choice flowers, and when this is the case the receptacle for the flowers becomes an object of concern. Something a bit out of the common is shown in the accompanying illustration from American Gardening. The little box is made of rough, heavy



A Dainty Flower Box.

paper, cut after the pattern that is given and folded on the dotted lines. The paper on which water color drawings are made is excellent for this purpose. When the flowers have been arranged within, secure the cover by two pieces of narrow white or daintily colored ribbon, tied in bows at the top.

A Yule Pie.

A savory dish is this, smacking of the right good cheer of old England, but by no means to be despised by good Americans. Line a raised pie mold with fine puff paste and spread on it a layer of very delicate sausage meat. Have ready two chickens cut up into neat portions, a sweetbread also cut up, some truffles, mushrooms and quartered hard boiled eggs. Pack the shape with these, adding a little strong chicken stock, cover in the usual way, bake, and when cooked add a little more chicken stock, boiled with an equal amount of thin cream. Eat it hot or cold. This is equally good made with game, but then the stock added must be made from game and richly flavored, together with a little sherry.

TREATMENT OF WINTER HOUSE PLANTS.

While plants are bedded or plunged in pots out of doors during the summer, they generally do well provided the soil contains a fair amount of nourishment and a sufficient amount of water is supplied. As soon, however, as the approach of cold weather necessitates removing them to the house, they are at once subjected to marked changes in conditions of the air, heat and light.

Probably one of the greatest difficulties with which we have to contend in keeping plants in the house is that parching dryness of the atmosphere most noticeable in steam or furnace-heated houses. This condition may be overcome to a certain extent by placing jars or pans of water on the radiators, or swinging them in the pipes just below the registers, thus furnishing a constant supply of moisture to the air by the evaporation of the water.

Gas and dust are enemies to plants. The former must be prevented by proper regulation of the heating apparatus, and the latter by regular washing of the foliage. In spraying or sponging the foliage do not neglect the under sides of the leaves, for it is there that insects first make their appearance, and regular sponging will prevent them from starting or spreading.

The temperature is another matter for consideration. In the average living room the temperature should be from 68 to 70 degrees Fahrenheit, which for the majority of plants will do very well; but there are some, such as carnations, violets, prim-roses, callas, etc., which will thrive better in a room where the temperature is from 8 to 10 degrees lower. At all times guard carefully against placing plants where they will be subject to cold drafts, which are injurious and often produce mildew if the foliage is damp.

Another important part in the cultivation of house plants is the water, which influences to a great extent success or failure. To lay down specific rules for watering would be a difficult matter. Too much water will rot the roots, sour the soil and stop the growth of the plant, and not enough will starve it. The general tendency is to overwater. Supply water liberally when necessary, then withhold it entirely until the soil is in condition to be watered again. The soil in the pot should not be allowed to become dry like dust, but just so it will crumble nicely in the hand. Avoid by all means the ruinous practice of watering the plants daily, whether they need it or not. Plants in small pots usually dry out quickly, but this may be prevented by placing them on trays or saucers on which there is an inch or two of clean sand.

As the best location in the room for plants, place them where they will get the greatest amount of fresh air, light and sunshine, which is usually about the windows. Flowering plants should be given all the sunshine possible. Foliage plants do not require sunshine—that is, it is not absolutely necessary—but do not consign them to a dark corner for that reason.

It is much more difficult to break up a baby's cold than an older person's. Oiling the throat and chest with some penetrating oil every night and laying a warm flannel over it should be done as soon as a cold is visible. A few drops of pure olive oil should be given if there are any signs of a cough. It is wise to oil the bridge of the nose and over the eyebrows to loosen a cold in the head. Always be careful to keep a baby sufficiently warm. It is safer to have a hot water bag or jug at the feet. If the cold grows more severe give a hot bath in a warm room. Oil thoroughly the entire body and wrap in flannels and blankets.

A MOTHER'S DUTY.

Your daughters are the most precious legacy possible in this life. The responsibility for them and their future is largely with you.

The mysterious change that develops the thoughtful woman from the thoughtless girl, should find you on the watch day and night.

As you care for their physical well-being, so will the woman be, and so will her children be also.

Lydia E.



Pinkham's "Vegetable Compound" is the sure reliance in this hour of trial. Thousands have found it the never-failing power to correct all irregularities and start the woman on the sea of life with that physical health all should have.

Womb difficulties, displacements and the horrors cannot exist in company with Lydia E. Pinkham's Vegetable Compound.

GROCERIES : : AND : : FLOUR.

We start in for the New Year with lots of good things in our

Grocery Department.

Everyone has to eat, and we aim to make the Grocery Department an important one in our business. The very best brands of

.. FLOUR ..

can always be found here. Our "BRIDAL VEIL" FLOUR is admitted to be the best Spring Wheat Bread Flour made in America. All grades and prices of Flour from \$5.25 upwards.

Fresh Ground Rolled Oats, Graham, Corn Meal, Rye Meal, Rolled Wheat, Pearled Barley, Etc.

Cereal Foods of all kinds,

including Germea, Wheatlet, Wheat Manna, Hominy, Pettijohn's Breakfast Food, Shredded Wheat Biscuit, Pancake Flour, Entire Wheat Flour, Etc.

Fine Sage Cheese, Plain Cheese, and the Best of Butter always here.

While we always have the best grades of

.. COFFEE ..

we can get, there are some low priced Coffees in market that give excellent satisfaction. We have a Mocha and Java Coffee that we can sell at 20 cents per pound, and a Mocha and Java Screenings at 17 cents per pound. These Coffees we grind fresh when you buy them, and you will be surprised to see how good they are.

The famous INDIA and CEYLON TEA is here in pound and half-pound packages.

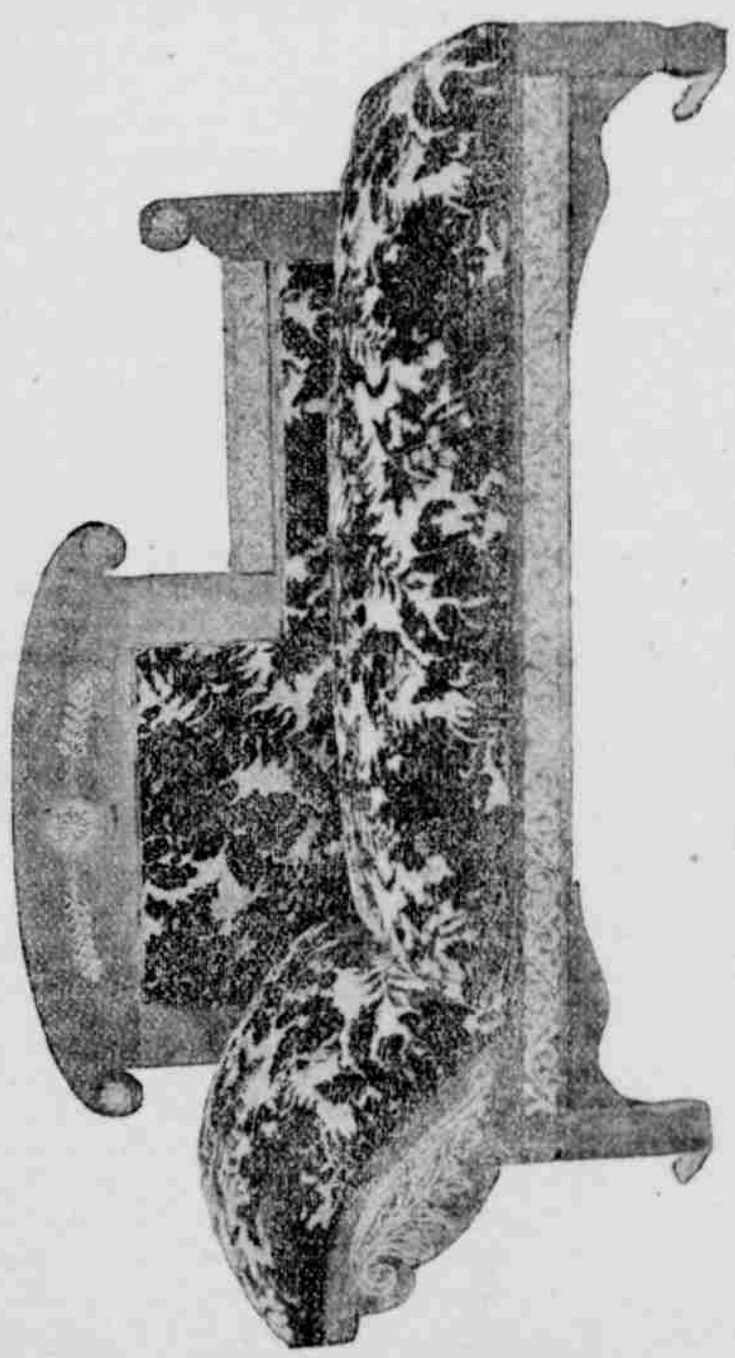
Fresh Home Made Sausage, Home Rendered Lard, Fresh Pork and Beef, Chickens and Turkeys.

A new Soap at 3 cents per cake. 10 cakes for 25 cents, full size and weight.

Poultry Foods, Oyster Shells, Cracked Bone.

Barton, Jan. 3, 1898.

O. D. OWEN.



We can furnish you a Lounge like the above cut for the small sum of \$5.00, in several different color of frames and Upholstering. Don't fail to examine them.

D. D. BEAN. Barton, Jan. 10, 1898.

PATENTS

Caveats, and Trade-Marks obtained and all Patent business conducted for MODERATE FEES. OUR OFFICE IS OPPOSITE U. S. PATENT OFFICE and we can secure patent in less time than those remote from Washington. Send model, drawing or photo, with description. We advise, if patentable or not, free of charge. Our fee not due till patent is secured. A PAMPHLET, "How to Obtain Patents," with list of same in the U. S. and foreign countries sent free. Address: C. A. SNOW & CO. OPP. PATENT OFFICE, WASHINGTON, D. C.

50 YEARS' EXPERIENCE PATENTS

TRADE MARKS DESIGNS COPYRIGHTS &c. Anyone sending a sketch and description may quickly ascertain our opinion free whether an invention is probably patentable. Communications strictly confidential. Handbook on Patents sent free. Oldest agency for securing patents. Patents taken through Munn & Co. receive special notice, without charge, in the Scientific American. A handsomely illustrated weekly. Largest circulation of any scientific journal. Terms, \$3 a year; four months, \$1. Sold by all newsdealers. MUNN & CO. 361 Broadway, New York Branch Office, 625 F St., Washington, D. C.

LYNDON SAVINGS BANK

LYNDONVILLE, VT. OFFICERS.

I. W. SANBORN, Pres. J. W. COPELAND, Vice-pres. I. S. PEARL, Treas.

DIRECTORS.

I. W. SANBORN, CHARLES INGALLS, J. W. COPELAND, J. C. EATON, H. F. PILLSBURY, A. F. HOWLAND, A. L. INGALLS.

Not many miles to COWLES' MUSIC STORE.

Newport, Vt.

COWLES sells McPhail (Miller, Mathushek Bourne, and other Pianos. Lehr, Wilcox & White, Chicago Cottage, and other Organs, and is always glad to see you at his Bright Store, in Central Block.

Sells the best of everything that makes or pertains to MUSIC on easy terms.

A full line of Autoharps. Catalogue free. A. R. COWLES.